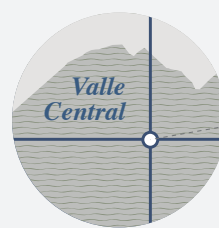




LEYDA
COOL.COASTAL.CHILEAN.

D.O. VALLE CENTRAL
Chile



RESERVA 20
MERLOT 22

In addition to representing their terroir, this line seeks to respect the fruit and identity of each variety, giving origin to expressive wines, that are direct, fresh and juicy.



After an extensive search, we found an exceptional place in the coastal valley of Leyda, just 12 km from the Pacific Ocean, where we make wines with identity. We are pioneers and experts in the Leyda Valley, a small high-quality region focussed on cool-climate wines.

The Reserva wines represent of each terroir and always aim to respect the fruit and identity of each variety. These wines are expressive, direct, fresh and juicy. It is a fresh, pure and honest wine that shows clear varietal typicity.

WINEMAKING

The fermentation took place in stainless steel tanks at a temperature of up to 26 °C and lasted between 7 and 10 days. Daily pump-overs took place to facilitate the extraction of tannins and anthocyanins. 60% of the wine was aged in contact with French oak for 10 months. The rest of the wine was kept in stainless steel tanks to retain the fresh and fruity component. After the wines had matured, the final blend was made.

TASTING NOTES:

Appearance: Deep, shiny ruby colour.

Nose: Aromas of ripe red fruit like cherries, along with spicy notes like white pepper and dill.

Palate: Medium-bodied and juicy with delicious acidity. It stands out because of its elegant tannins and long, fruity finish.

PAIRING SUGGESTION:

Ideal with:
Stuffed pasta, risotto.
White meat, Semi-hard cheese.



SERVING TEMPERATURE:

15–17 °C.

CHEMICAL ANALYSIS:

Alcohol: 13,5%

pH: 3,62

Total Acidity g/L (C4H6O6): 5,15

Residual sugar (g/L): 3,44